

Hungarian Flourless Hazelnut Cake

Ingredients

12 ounces hazelnuts	6 egg whites
2 teaspoons baking powder	1 pint heavy whipping cream
6 egg yolks	1/8 cup chopped hazelnuts, for garnish
5/8 cup white sugar	

Directions

- ❖ Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9-inch springform pan. Grind hazelnuts until very fine. Add baking powder and set aside.
- ❖ In a large bowl, whip the egg yolks with the sugar until pale yellow in color. Beat in the ground hazelnut mixture.
- ❖ In a separate **CLEAN** bowl, with a **CLEAN** whisk, whip the egg whites until stiff. Quickly fold 1/3 of the egg whites into the yolk mixture, then add the remaining whites and fold in until no streaks remain.
- ❖ Pour into a 9 inch springform. Bake in preheated oven for 60 to 75 minutes, or until top of cake springs back when lightly tapped. Cool on wire rack.
- ❖ When cake is cool, slice horizontally into 3 layers. Whip the cream until stiff, and spread generously between layers, on top and on the sides of the cake. Sprinkle chopped hazelnuts on top for decoration.



